

**AMENDMENTS TO THE CLAIMS**

This listing of claims will replace all prior versions, and listings, of claims in the application.

**Listing of Claims**

Claims 1-20 and amended claims 1-9 (Cancelled).

Claim 21 (Previously Presented): A solid fat product based on whole egg or egg yolk which includes a fat or oil component, comprising:

the fat or oil component containing phospholipids originating from the whole egg or egg yolk; and

long-chain polyunsaturated fatty acids having at least 20 carbon atoms present in the fat or oil component in an amount of more than 5 wt.% of the total fatty acid content.

Claim 22 (Cancelled).

Claim 23 (Previously Presented): The solid fat product according to claim 21, wherein the solid fat product is in powder form.

Claim 24 (Previously Presented): The solid fat product according to claim 21, wherein the long-chain polyunsaturated fatty acids are selected from the group consisting of arachidonic acid, eicosapentaenoic acid, docosahexaenoic acid, docosapentaenoic acid and mixtures thereof.

Claim 25 (Previously Presented): The solid fat product according to claim 21, further comprising the inclusion of other fatty acid phospholipids, fatty acid triglycerides and/or antioxidants.

Claim 26 (Previously Presented): The solid fat product according to claim 21, wherein the solid fat product has a carbohydrate content of at most 15 wt.%, based on the fat product dry matter.

Claim 27 (Previously Presented): The solid fat product according to claim 21, wherein the solid fat product has a carbohydrate content of at most 5 wt.%, based on the fat product dry matter.

Claim 28 (Previously Presented): The solid fat product according to claim 21, wherein the solid fat product has a fat or oil content of more than 30 wt.%, based on the fat product dry matter.

Claim 29 (Previously Presented): The solid fat product according to claim 21, wherein at least part of the fat or oil component originates from a fat or oil component selected from the group consisting of an animal fat, fish oil, marine animal oil, fermentation oil, single-cell oil and mixtures thereof.

Claim 30 (Currently Amended): A method for the preparation of a solid fat product ~~according to claim 21, wherein based on whole egg or egg yolk which includes a fat or oil component, wherein the method comprises:~~

obtaining a fat or oil component containing phospholipids originating from the whole egg or egg yolk;

obtaining long-chain polyunsaturated fatty acids having at least 20 carbon atoms present in the fat or oil component in an amount of more than 5 wt.% of the total fatty acid content; wherein

separating only the [[egg]] oil component of the egg is separated from the whole egg or egg yolk and replaced yolk; and

replacing only the oil component of the egg with a fat or oil component containing triglycerides and/or phospholipids of long-chain polyunsaturated fatty acids having at least 20 carbon atoms, the proportion of long-chain polyunsaturated fatty acids having at least 20 carbon atoms being more than 5 wt.% of the total fatty acid content.